

BEGINNINGS TO SHARE

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces
(840 cal) 13

60TH SEARED PEPPER AHI*

avocado | cabbage slaw + wonton salad
(370 cal) 14

KIM CHEE CALAMARI

lightly fried | crisp vegetables
(990 cal) 17

60TH SHRIMP BEIGNETS

chipotle aioli
(520 cal) 13

JUMBO SHRIMP COCKTAIL

(260 cal) 19

OYSTERS ON THE HALF SHELL*

Ea. (20 cal) 3 1/2 dozen (120 cal) 17

JUMBO LUMP CRAB CAKE

avocado corn relish | lemon shallot butter
(530 cal) 21

60TH JALAPENO GARLIC BREAD

spicy peppers | Monterey Jack
(1110 cal) 9

SHRIMP, AVOCADO + MANGO STACK

(440 cal) 18

BOWLS + GREENS

LOBSTER BISQUE

(270 \ 540 cal) 11 / 13

NEW ENGLAND CLAM CHOWDER

(230 \ 450 cal) 10 / 12

CHOPPED SALAD

cucumbers | tomatoes | red onions | radishes
hearts of palm | pepperoncinis | balsamic vinaigrette
(390 cal) 13

CAESAR SALAD

(470 cal) 13

60TH ROASTED BEET SALAD

arugula | prosciutto crisps | blue cheese
candied pecans | pickled red onions | oranges
lemon vinaigrette
(510 cal) 13

SEAFOOD SALAD TRIO*

colossal shrimp | Napoleon + tomatoes + prosciutto
crisp + hearts of palm | seared peppered tuna +
avocado + kim chee slaw | Chart House chopped
salad + sliced avocado
(880 cal) 24

ZERO PROOF

CUCUMBER + HONEY

Monin Cucumber, honey, fresh cucumber,
mint + lemon (80 cal) 6

BLOOD ORANGE + SAGE

Reál Ginger Infused Syrup, Powell & Mahoney
blood orange ginger beer, blood orange sour,
fresh lime + sage (230 cal) 6

FAUX-JITO

fresh raspberries, blueberries, mint, lime,
sparkling mojito mix (50 cal) 6

PEACH PALMER

Reál Peach Puree, fresh lemon,
brewed iced tea (110 cal) 5

BLACK CHERRY PALMER

Reál Black Cherry Puree, fresh lemon,
brewed iced tea (130 cal) 5

ZERO PROOF BEVERAGE REFILLS \$2.5



*Welcome to
Chart House Las Vegas!*

VINTAGE CHART HOUSE

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces
mango sticky rice
(990 cal) 27

MAC NUT MAHI*

warm peanut sauce | mango relish
mango sticky rice + Asian green beans
(1160 cal) 41

SPICED AHI*

Furikake rice | wasabi cream + ginger soy
(1080 cal) 40

HERB CRUSTED + SLOW ROASTED PRIME RIB*

3 potato garlic mashed

CHART HOUSE

10 oz. (1130 cal) 37

CAPTAIN

14 oz. (1440 cal) 46

CALLAHAN

18 oz. (1760 cal) 50

CHART YOUR COURSE

\$55

Choose One:

Cup of Soup (230/270 cal)

Caesar (470 cal)

Chopped Salad (390 cal)

Choose One:

Chimichurri Steak + Shrimp* (1090 cal)

Bronzed Salmon + Shrimp* (755 cal)

Shrimp Trio* (1700 cal)

Dessert

Mini Lava Cake (890 cal)

SWEETS

HOT CHOCOLATE LAVA CAKE

Godiva Liqueur | chocolate sauce
Heath Bar Crunch | vanilla ice cream
(1590 \ 890 cal) 9 / 12

"ORIGINAL" MUD PIE

coffee ice cream | chocolate sauce
whipped cream (610 cal) 11

KEY LIME PIE

(1340 cal) 10

NEW YORK STYLE CHEESECAKE

original (1290 cal) | strawberry sauce (1170 cal)
caramel macadamia nut (1540 cal) 10

60TH COBBLER TRIO

blueberry | strawberry + peach
streusel topping | vanilla ice cream (820 cal) 10

60TH Chart House 60th Anniversary

DOCK TO DINE

cauliflower rice with roasted vegetables
lemon shallot butter

simply grilled with olive oil (adds 50 cal) | baked
sautéed (adds 60 cal) | blackened (adds 100 cal)

MAHI* (650 cal)

38

SALMON* (890 cal)

34

AHI* (700 cal)

38

SEA BASS* (680 cal)

44

COMPLEMENTS

BAJA SHRIMP

avocado corn salsa
(400 cal) 8

ISLAND SPICED SALSA

mango + pineapple
(70 cal) 5

LAND + SEA

60TH MIXED SEAFOOD GRILL*

cedar plank salmon | prosciutto wrapped shrimp +
lobster en crouete
(1340 cal) 39

60TH MISO MAPLE GLAZED SALMON*

prosciutto wrapped | mango + balsamic glaze drizzle
lemon shallot butter + Asian green beans
(1100 cal) 37

SPECIALTY PLATTER

tempura lobster tail | fish | coconut shrimp
calamari | skinny fries
(1400 cal) 34

WILD CAUGHT KING CRAB

salt crusted baked potato
(750 cal) per LB MP

COLD WATER LOBSTER TAIL 14 OZ.

roasted vegetables
(930 cal) MP

60TH SURF + TURF PASTA*

grilled shrimp + beef tenderloin | spinach
Thai cilantro garlic sauce
(1350 cal) 30

60TH SEAFOOD POT PIE*

lobster | shrimp | scallops | asparagus + mushrooms
puff pastry crust
(1020 cal) 39

WAGYU BACON BURGER*

grilled | Jack cheese | arugula
tomato | onion + diner sauce
(1220 cal) 23

FILET MIGNON*

3 potato garlic mashed
7 oz. (710 cal) 41 | 9 oz. (850 cal) 45

NY STRIP 14 OZ.*

3 potato garlic mashed
(1200 cal) 45

60TH TERIYAKI TOP SIRLOIN 10 OZ.*

Certified Angus marinated | grilled | fingerling potatoes
(1110 cal) 32.5

PANEED CHICKEN*

Romano panko crusted | citrus butter
3 potato garlic mashed
(990 cal) 29

STEAK COMPANIONS

WILD CAUGHT KING CRAB 3/4 LB. (480 cal) MP

CRAB CAKE (530 cal) 18

LOBSTER TAIL (840 cal) 32

ADD SHRIMP 12

grilled | coconut crunchy | scampi (250-925 cal)

SIDE BY SIDE

Sm 8 Lg 11

SIZZLING MUSHROOMS (490 \ 530 cal)

STEAMED ASPARAGUS (220 \ 330 cal)

3 POTATO GARLIC MASHED (450 \ 900 cal)

BAKED POTATO (370 cal) 7

2,000 calories a day is used for general nutrition
advice, but calorie needs vary. Additional nutrition
information available upon request.

We have made an effort to provide accurate nutritional information
but deviations can occur due to availability of ingredients,
substitutions, and the hand-crafted nature of most items.

A Suggested Gratuity of 15% - 20% is customary. The amount
of gratuity is always discretionary. *NOTICE: Consuming raw
or undercooked meats, poultry, seafood, mollusk, or eggs may
increase the risk of foodborne illness. Chart House is wholly
owned by Landry's, Inc.